

Nurses TLC (Tender Loving Care)

Apple Cake (renamed for Nurses Week)

Fresh Apple Cake (actual recipe name)

Ingredients:

- ½ cup of Crisco (in the can)
- 2 cups of Sugar
- 4 cups of Chopped Apples (fresh or frozen)
- 2 cups of plain flour
- 2 teaspoons Baking Soda
- 2 large Eggs
- 2 teaspoons of Apple Pie Spice
- 1 cup of nuts (optional)
- 1 teaspoon of Vanilla

Directions:

- Preheat oven to 350 degrees.
- Grease a 9" x 13" baking pan.

Mix Crisco, Sugar, Eggs (I beat my eggs before adding them) and Vanilla together. In another bowl, mix flour, baking soda and apple pie spice.

In the bowl with the Crisco, mix in the Chopped Apples and nuts (if using). When they are mixed in well, add the flour mixture slowly stirring well. Be sure all the flour mixture is mix with the wet mixture.

Pour Apple mixture into the grease 9" x 13" pan.

Bake for about 45 minutes. Toothpick test isn't always correct because of the apples. But you should be able to tell if the cake is done. If you use fresh apples, the top will be crust like. If you use frozen apples, top will be soft like a regular cake.

Submitted by Jean Prince